

THE CENTER FOR GENOMIC GASTRONOMY



WE HAVE ALWAYS BEEN BIOHACKERS

The Center for Genomic Gastronomy

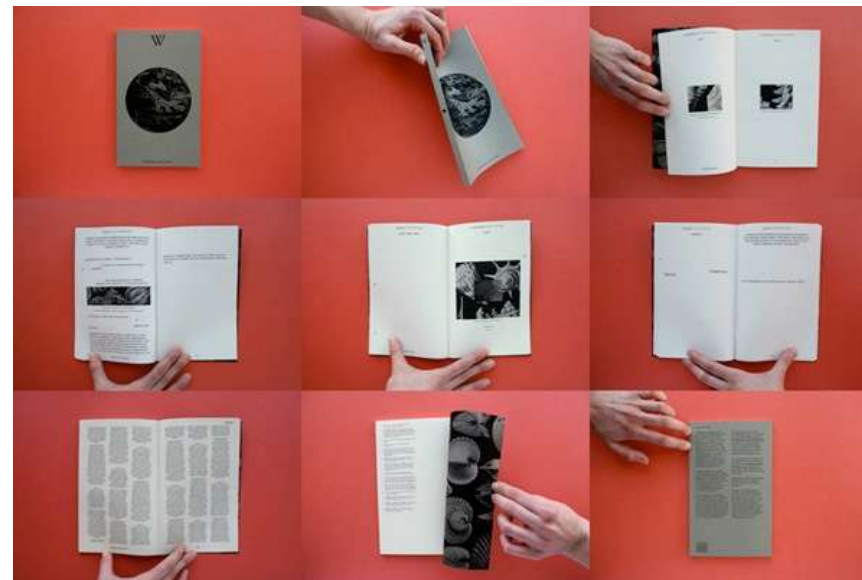
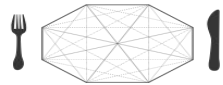
NOISEBRIDGE

@centgg

www.genomicgastronomy.com

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DEFINITIONS



THE CENTER FOR GENOMIC GASTRONOMY

Genomics enables scientists to study genetic variability and interactions between all of an organism's genes and the environment.



THE CENTER FOR GENOMIC **GASTRONOMY**

Gastronomy is the art of eating food.

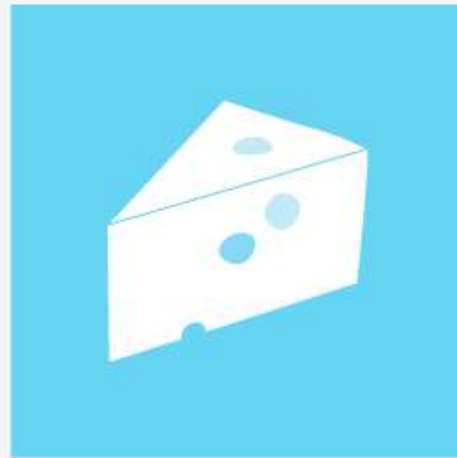


THE CENTER FOR **GENOMIC GASTRONOMY**

Genomic Gastronomy is the study of organisms and environments that are manipulated by human food cultures.

MISSION STATEMENT

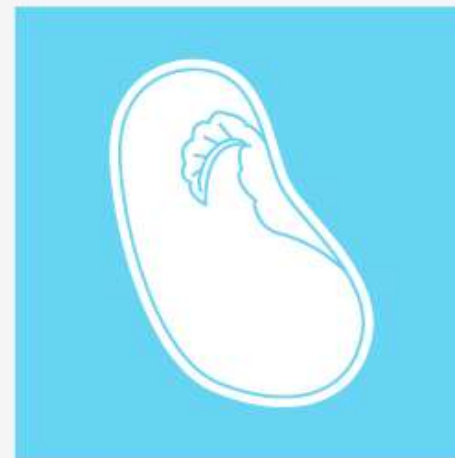
BIOTECHNOLOGIES IN THE HUMAN FOOD SYSTEM



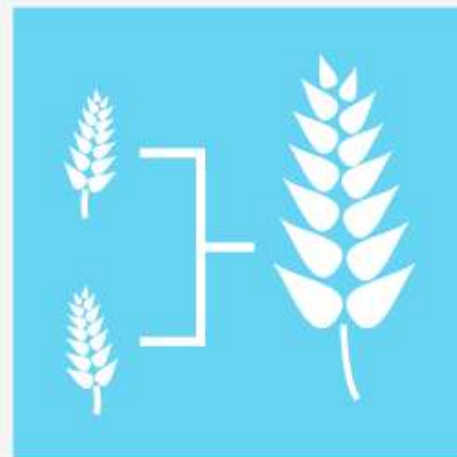
CHEESE MAKING



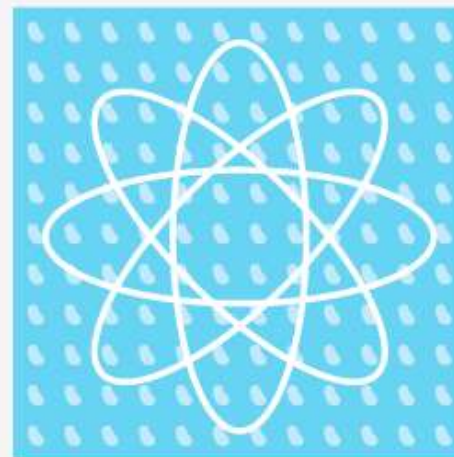
BREWING



SEED SAVING



SELECTIVE BREEDING



MUTAGENESIS



TRANSGENESIS

The Center for Genomic Gastronomy is an independent research institute that examines the **biotechnologies** and biodiversity of human food systems.

Our mission is to:

- > map food controversies

- > prototype alternative culinary

futures

- > imagine a more just, biodiverse & beautiful food system.

PROJECTS

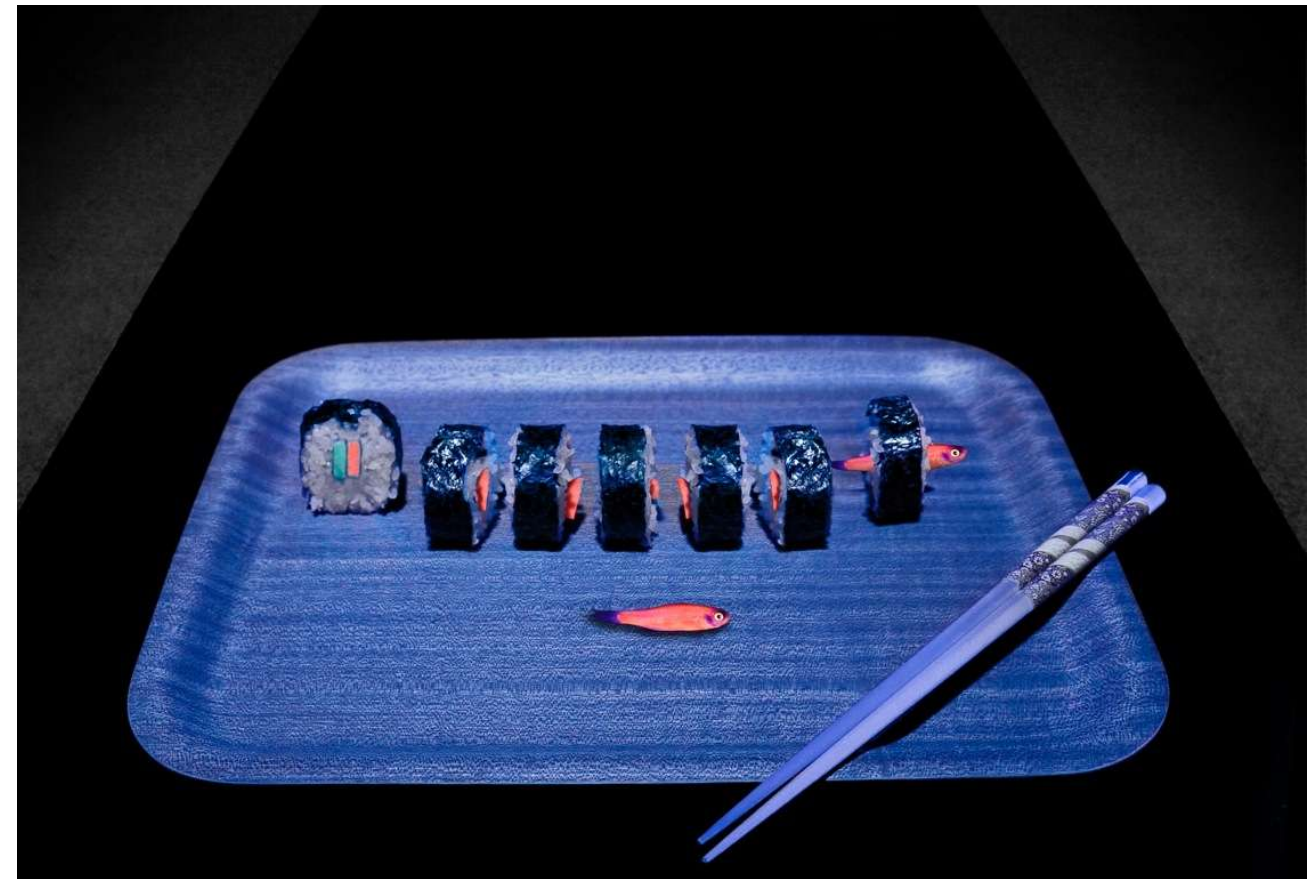
HISTORY OF BIOTECHNOLOGY **COBALT-60 SAUCE**

*Cobalt 60 Sauce is a
barbecue sauce made from
common mutation bred
ingredients.*



UNEXPECTED INGREDIENTS **GLOWING SUSHI** **COOKING SHOW**

The Glowing Sushi Cooking Show finds an unexpected use for the first genetically engineered animal you can buy.



EMERGING BIOTECHNOLOGIES **DE-EXTINCTION DELI**

Should we eat animals that are brought back from Extinction? What would they taste like?

Should we create habitats by cultivating and eating



BIG DATA [DELICIOUS] SPICE MIX SUPERCOMPUTER

The Spice Mix Super Computer is a traveling cooking lab that attempts to blend every spice combination possible on earth.

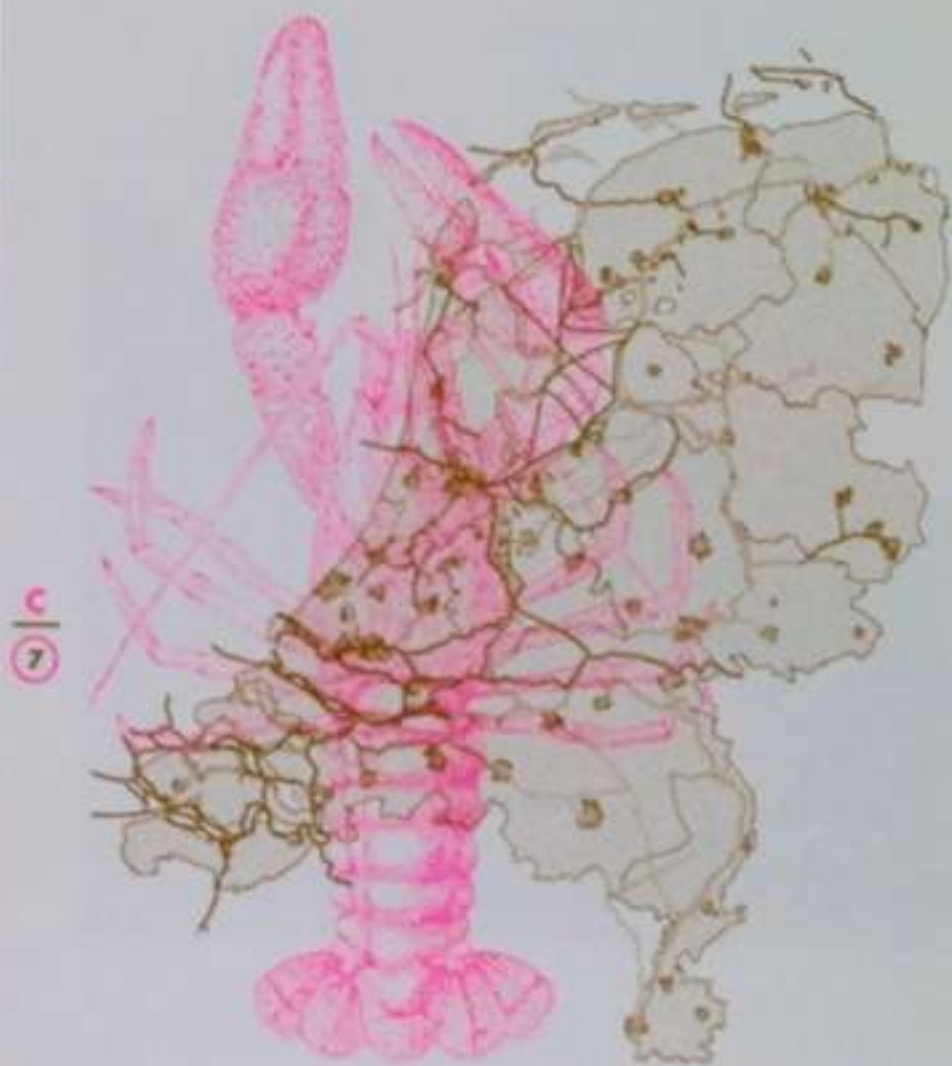




OPEN SOURCE FOOD CULTURE **FOOD PHREAKING**

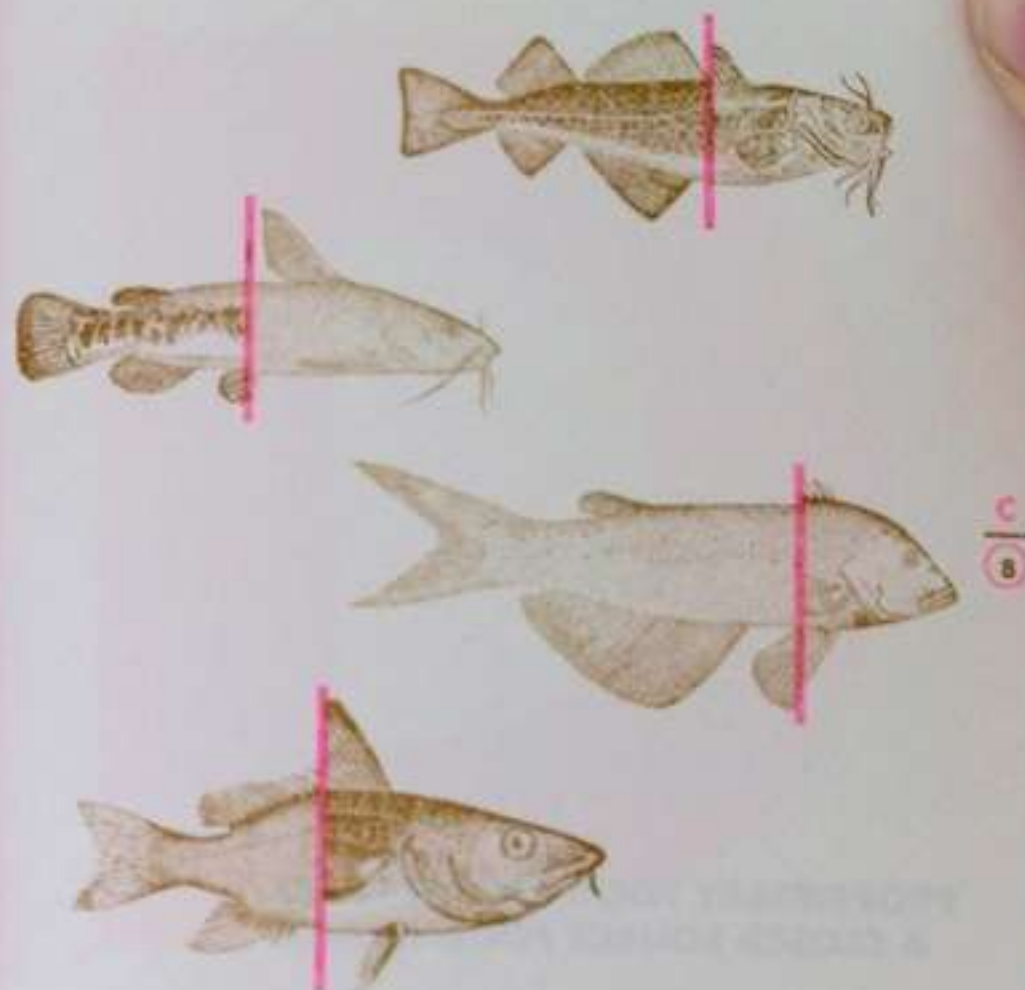
*Maps the collisions and
creation of different
worldviews applied to food.*





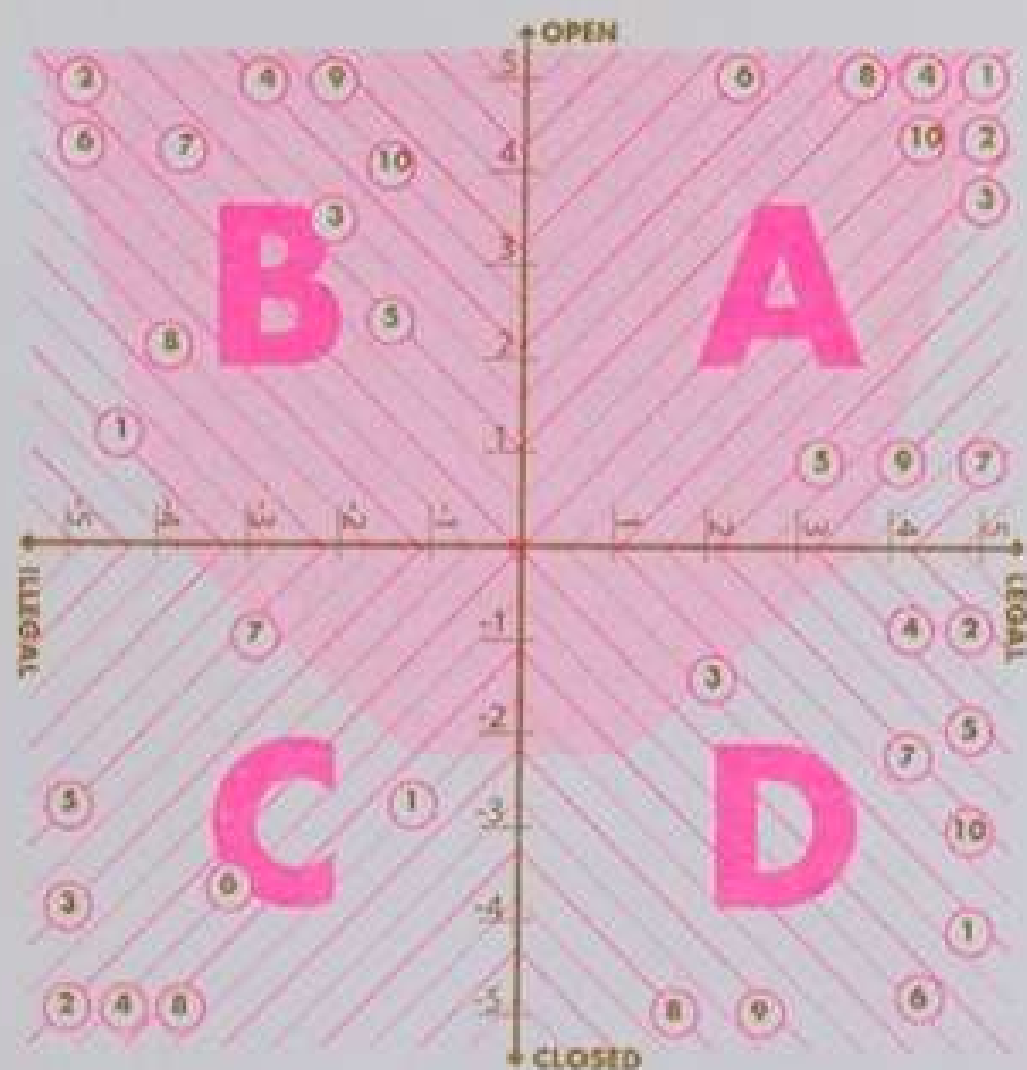
**RESCUE
RELEASE
INVASIVORISM**

A restaurant in the Hague released *Procambarus clarkii* alive into a canal. The invasive crustacean promptly expanded throughout the Netherlands, challenging the structural integrity of riverbanks nationally.



Unannounced genetic testing by advocacy groups like Oceana have shown that many fish are being intentionally mislabeled at restaurants, sushi bars and supermarkets. Do fish really taste that similar?

**THERE IS
SOMETHING
FISHY
AROUND
HERE**



B ILLEGAL & OPEN
*Culinary Civil Disobedience
& Outlaw Ingredients*

- 1 AQUABOUNTY SALMON
- 2 GREY MARKET MILK MACHINES
- 3 EVENT 32: ACCIDENTAL RELEASE
- 4 GENE TATTOOED BEANS
- 5 NON-BROWNING ARCTIC APPLES
- 6 RAW MILK CLUBS
- 7 SEED SAVING REBELS
- 8 SHRINKING THE STOMACH
- 9 TRANSMODIFIED MILK
- 10 WANDERING BREW

C ILLEGAL & CLOSED
*Black Hat Food Hacking &
Food Crime*

- 1 BROKEN HEARTS OF PALM
- 2 CLEARLY FAKE CELLOPHANE NOODLES
- 3 COUNTERFEIT KETCHUP
- 4 ORTOLAN
- 5 PEEK-TO-PEEK SOYFARMING
- 6 PREPARED CHEESE PRODUCT
- 7 RESCUE RELEASE INVASIVORISM
- 8 THERE IS SOMETHING FISHY AROUND HERE

A LEGAL & OPEN
*Open Source Food Science
& Participatory Food Design*

- 1 2013 U.N. INTERNATIONAL YEAR OF QUINOA
- 2 BEET PETALS
- 3 COLONY COLLAPSE CUISINE
- 4 FRANKEN FRUIT
- 5 GASTROBRICKS
- 6 GLOWING SUSHI COOKING SHOW
- 7 MUTAGENIC MINT
- 8 OPEN SOURCE MINERAL WATER
- 9 PROPRIETARY PROVISIONS
- 10 VEGAN ORTOLAN COOKING CONTEST

D LEGAL & CLOSED
*Proprietary Food Engineering
& Closed Source Food Design*

- 1 3-HOUR ENERGY DRINK (OF DEATH)
- 2 CRYPTO PARMIGIANO-REGGIANO
- 3 FAST FOOD RUMOR ROLL
- 4 KEAB STICKS & LOB NOBS
- 5 L'EAU DE TROIT
- 6 MOMOFUKU IS THE NEW MONSANTO
- 7 REDUCED GUILT PROTEIN PRODUCTS
- 8 SHENZHOU SPACE POTATO LOVE
- 9 SOTTENT PINK SLIME
- 10 TASTE THE CAVE FUNK

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END